



# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## BAROLO CAVALIERI DI MOASCA DOCG



### RED

Denomination : **D.O.C.G.**  
Variety : **NEBBIOLO 100%**  
Alcohol content : **14**  
Bottle size : **750 ML**  
Product Area : **PIEMONTE**

**Production zone:** vinyards in the area of Serralunga d'Alba – Province of Cuneo – Piedmont.

**Vintage period:** middle of October

**Fermentation:** traditional peel maceration of 12 days in steel tanks at a controlled temperature of 28°C.

**Aging:** 36 months in oak barrels (30 hl), 6 months in the bottle.

**Technical specifications:** natural cork, capsule in poly laminate, front and back label. 1case = 6bottles

### Characteristics

**Colour:** shiny red with garnet reflections

**Bouquet:** complex, elegant und essential

**Flavour:** dry, full bodied with a long finish

**Pairing:** best enjoyed with truffle courses, venison and roasts

**Tasting Temperature:** 18-20°C, decantation



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